KALORIK

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Oven

Horno

www.KALORIK.com

USK OV 32091

120V~ 60Hz 1500 W

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Front cover page (first page)

EN OPERATING INSTRUCTIONS

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. **READ ALL INSTRUCTIONS.**
2. Check that your mains voltage corresponds to that stated on the appliance.
3. Do not touch hot surfaces. Use handles or knobs.
4. To protect against electrical shock do not immerse cord, plugs, or the appliance in water or other liquid.
5. Close supervision is necessary when any appliance is used by or near children.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair, or adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use outdoors.
10. Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. Always attach the plug to the appliance first, then the plug cord into the wall outlet. To disconnect, turn any control to “off” (or 0), then remove the plug from wall outlet.
14. Do not use the appliance for other than intended use.
15. Oversize foods or metal utensils must not be inserted in a toaster-oven as they may create a fire or risk of electric shock.
16. A fire may occur if the toaster-oven is covered or touching flammable material, including curtains, draperies, walls, and the

like, when in operation. Do not store any item on top of the appliance when in operation.

17. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.
18. Extreme caution should be exercised when using containers constructed of other than metal or glass.
19. Do not store any materials, other than manufacturers recommended accessories, in this oven when not in use.
20. Do not place any of the following materials in the oven: paper, cardboard, plastic, and the like.
21. Do not cover crumb tray or any part of the oven with metal foil. This causes overheating of the oven.
22. To disconnect the appliance, put all knobs in off (or 0) position and remove the plug from the wall outlet.

SAVE THESE INSTRUCTIONS

POLARIZED PLUG INSTRUCTIONS

This appliance is equipped with a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit into the polarized outlet only one way. If the plug does not properly fit into the outlet at first, reverse it. If it still does not fit, contact a competent qualified electrician. **Do not attempt to modify the plug in any way**.

For appliances equipped with a standard plug, simply insert the plug into the outlet without paying attention to the way you plug it.

SHORT CORD INSTRUCTIONS

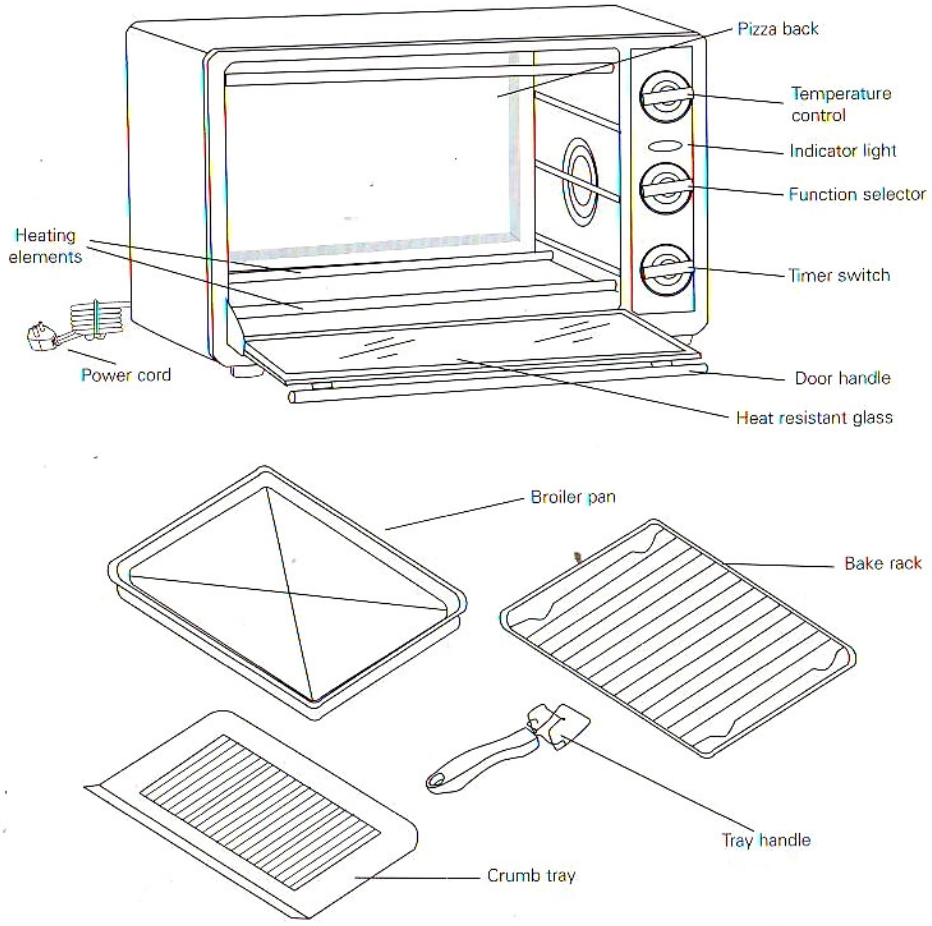
A short power supply cord is provided to reduce the hazards resulting from becoming entangled in, or tripping over a longer cord.

Extension cords may be used if care is exercised in their use.

- The electrical rating of the extension cord should be at least that of the appliance. If the electrical rating of the extension cord is too low, it could overheat and burn.

- The resulting extended cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over.

PART DESCRIPTION



KNOW YOUR OVEN

- Temperature control range is 250°F – 450°F
- Timer range is 0 to 60 minutes.
- Your oven's cavity has been coated with a non-stick material to enable an easier cleaning of the cavity walls.
- Your oven is also equipped with an extended back which enables you to cook pizzas or larger sized food, up to 12 inches diameter, which is normally impossible with similarly sized ovens.

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BEFORE THE FIRST USE

- Unpack the appliance and accessories, then wash and wipe these accessories.
- It is normal if some smoke or smell emanates from the appliance when using it for the first time. This is not harmful. In order to eliminate any packing oil that may remain after production, we recommend to operate the appliance for 15 minutes, putting the thermostat on its maximum temperature setting.

NOTE ON CONVECTION COOKING

Fan-assisted convection technology associated with 1500W of power ensures even cooking results. Convection cooking is the preferred method of cooking of many chefs.

This oven contains a built-in fan that circulates heated air around the food. This airflow continuously surrounds the food, which helps to brown and seal-in food juices. Food is cooked more evenly and more quickly than in conventional ovens.

OPERATING INSTRUCTIONS

CAUTION: NEVER LEAVE UNATTENDED WHILE IN USE!

- Before using the appliance, clean the surface of the tray with a damp cloth and wipe dry. Then grease the tray with butter, margarine or cooking oil.
- Put the function selector in OFF position.
- Plug the unit into the power supply socket.
- Select a function from the 4 offered by your oven: **BROIL**, **TOAST**, **BAKE** and **CONVECTION BAKE**.

BROILING

For best results, it is recommended that you preheat the oven for 5 minutes on MAX temperature. Trim excess fat and dry any moisture that may be on the food.

- Remove the Bake rack.
- Set the temperature control to **MAX**.
- Set the function control to **BROIL**; only the upper heating elements will heat up.
- Turn the timer on to preheat the oven for 5 minutes.
- Brush food with sauce or oil, as desired, and place the food on the broiler rack, then place rack on the broiler pan and slide it into the desired slot.
- Food shall be places as close as possible to the top heating elements without touching it.
- Turn the time control to the desired time.
- Turn food over halfway through cooking.
- A bell will ring at the end of the set time and the oven will switch-off automatically

ROASTING

The oven can cook up to an 8-pound chicken and up to a 6-pound roast. Please check the cooking progress periodically with a thermometer.

- Remove the Bake rack.
- Place the food to be cooked into the broiler pan.
- Set the temperature control to desired temperature.
- Set the function control to BAKE or CONVECTION BAKE
- Turn the timer to the desired time.
- To check or remove the food after cooking, please use the handle provides to help you slide the rack in and out.
- A bell will ring at the end of the set time and the oven will switch-off automatically

BAKING

Bake your favourite cookies, cakes, pies, etc. The oven will accept a large variety of bakeware. Position the bake rack in a lower position, facing up.

- Place the Bake rack in the lower position, or depending to the height of the bakeware used or the recipe instructions.
- Set the function control to **BAKE** or **CONVECTION BAKE.** These functions enable the lower heating elements to heat.
- Preheat the oven at the desired temperature for 5 minutes,
- Place the bakeware onto the bake rack. Cookies can be baked with rack facing up, in the lower or medium rack position. Cakes can be baked using the bake rack facing down in the lower position or on the medium position with the bake rack facing up.
- Turn the timer to the desired time.
- To check or remove the food after cooking, please use the handle provides to help you slide the rack in and out.
- A bell will ring at the end of the set time and the oven will switch-off automatically

TOASTING

Your large capacity oven enables to toast 4 to 6 slices of bread at or 6 English muffins, at a time, but also waffles, pancakes, etc. When toasting lower quantities, you shall place the food at the centre of the oven, for best results.

- Make sure the crumb tray is in place.

- Set the temperature control to **MAX**.
- Set the function control to **TOAST**. This function enables the upper and lower heating elements to heat simultaneously.
- Place the food on the bake rack, then place rack into the medium position slot, facing up.
- Turn the time control to the desired time / darkness setting - see control panel - "Light" and "Dark" settings
- A bell will ring at the end of the set time and the oven will switch-off automatically

MAKING A PIZZA

Follow the instructions on the packaging of the pizza. Unless indicated otherwise, please use the **BAKE** or **CONVECTION BAKE** settings. You can bake pizza with a size up to 12 inches with this oven.

CLEANING AND MAINTENANCE

Switch off the appliance by putting the knobs of the control panel in OFF position. Before cleaning, unplug the appliance from outlet and allow it to cool down. Accessories can be cleaned in hot water with mild detergent / dish soap, or in the dishwasher. Rinse and dry thoroughly after cleaning

Inside cleaning

- Wipe trays with absorbent paper towelling or a soft cloth. To remove baked on food pour a little cooking oil on the food and allow to stand for five to ten minutes. This should soften the food and allow it to be removed with absorbent paper towelling or a soft cloth. The non-stick coating on the cavity walls shall enable an easier cleaning.
- Never use abrasive products. Never immerse the appliance in water and make sure no water or damp penetrates into the appliance except the cavity.
- Make sure no water comes on the oven door when the latter is still hot.

Outside and door cleaning

- Wipe clean with a damp sponge. Wipe dry
- NEVER use steel wool, metal scouring pads or abrasive cleaners, as they may damage the finish.

DO NOT IMMERSE THE OVEN IN WATER OR ANY OTHER LIQUID.

WARRANTY

We suggest that you complete and return the enclosed Product Registration Card promptly to facilitate verification of the date of original purchase. However, return of the Product Registration Card is not a condition of these warranties. You can also fill this warranty card online, at the following address: **www.KALORIK.com**

This KALORIK product is warranted in the U.S.A. for 1 year from the date of purchase against defects in material and workmanship. This warranty is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance.

During this period, the KALORIK product that, upon inspection by KALORIK, is proved defective, will be repaired or replaced, at Kalorik's option, without charge to the customer. If a replacement product is sent, it will carry the remaining warranty of the original product.

This warranty does not apply to any defect arising from a buyer's or user's misuse of the product, negligence, failure to follow KALORIK instructions noted in the user's manual, use on current or voltage other than that stamped on the product, wear and tear, alteration or repair not authorized by KALORIK, or use for commercial purposes. There is no warranty for glass parts, glass containers, filter basket, blades and agitators, and accessories in general. There is also no warranty for parts lost by the user.

ANY WARRANTY OF MERCHANTABILITY OR FITNESS WITH RESPECT TO THIS PRODUCT IS ALSO LIMITED TO THE ONE YEAR LIMITED WARRANTY PERIOD.

Some states do not allow limitation on how long an implied warranty lasts or do not allow the exclusion of incidental or consequential damages, so the above limitations may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

If the appliance should become defective within the warranty period and more than 30 days after date of purchase, do not return the appliance to the store: often, our Consumer Service Representatives can help solve the problem without having the product serviced. If servicing is needed, a Representative can confirm whether the product is under warranty and direct you to the nearest service location.

If this is the case, bring the product, or send it, postage prepaid by the user (all Kalorik customers are responsible for the initial shipment back to the warranty center), along **with proof of purchase** and indicating a **return authorization number** given by our Consumer Service Representatives, to the authorized KALORIK Service Center (please visit our website at **www.KALORIK.com** or call our Customer Service Department for the address of our authorized KALORIK Service Center).
If you send the product, please include a letter explaining the nature of the claimed defect.

If you have additional questions, please call our Consumer Service Department (please see below for complete contact information), Monday through Friday from 9:00am - 6:00pm (EST). Please note hours are subject to change.

If you would like to write, please send your letter to:

KALORIK Consumer Service Department
Team International Group of America Inc.
1400 N.W 159th Street, Suite 102
Miami Gardens, FL 33169 USA

Or call:

Toll Free: +1 888-521-TEAM / +1 888-KALORIK

Only letters can be accepted at this address above. Shipments and packages that do not have a return authorization number will be refused.

I/B Version
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